**Ingredients:**

Yield:

2 Pizzas

* 1 1/3 cups [water](http://www.food.com/library/water-459) (Or 1 Cup Water and 1/3 Cup Flat Beer for better flavor)
* 2 tablespoons [olive oil](http://www.food.com/library/olive-oil-495)
* 1 teaspoon [sugar](http://www.food.com/library/sugar-139)
* 1 teaspoon [honey](http://www.food.com/library/honey-155)
* 1 1/4 teaspoons [salt](http://www.food.com/library/salt-359)
* 2 tablespoons [cornmeal](http://www.food.com/library/cornmeal-59)
* 3 1/2 cups [flour](http://www.food.com/library/flour-64)
* 1 teaspoon [baking powder](http://www.food.com/library/baking-powder-6)
* 1/4 teaspoon [garlic powder](http://www.food.com/library/garlic-powder-501)
* 1/4 teaspoon [onion powder](http://www.food.com/library/onion-powder-502)
* 1/2 teaspoon italian seasoning
* 1 1/2 teaspoons yeast

**Directions:**

1. 1

Add ingredients to machine in order.

1. 2

Set to “Dough” mode.

1. 3

Once completed, place in greased pan to rise about 20-30 min, and split in half.

1. 4

Put in ziplock bags, stack flat to be used as needed. ie: parties or acasions. when needed slap on a cornmeal/floured surface, roll flat, And hand spin if your wife is not watchlng you trash the kitchen whith flying pizza! "dude" GOOD FOR 2 DAY'S.

1. 5

Add light layer of sauce and pre-bake at 400 degrees for 5-7 minutes.

1. 6

Remove from oven and add toppings of your choice.

1. 7

Bake in oven at 400 degrees until done(approx 20 min, depending upon topping thickness).

Read more: <http://www.food.com/recipe/the-worlds-best-bread-machine-pizza-dough-recipe-131607#ixzz1cxt5rQuI>